



Winning Recipes

2011 Holiday Baking Contest

Adult Cookies

- 1st - Laura Wyatt's Christmas at the Creek Sandwich Cookies
- 2nd - Katie Kalina's Double Chocolate Cookies with a Peppermint Patty Surprise

Adult Cakes

- 1st - Rosalba Zuniga's Santa's Secret Pocket Cake
- 2nd - Meghan Windham's Aggie Christmas Cake

Holiday Specialty (Sweet)

- 1st - Idania Romo-Diaz's Christmas Deluxe at the Creek
- 2nd - Molly Blaisdell's Christmas Package

Youth

- 1st - Kenai Roy's Snowmen in Texas
- 2nd - Marizza Delgado's Gingerbread Cookie Cake

GRAND PRIZE

Amanda Parker's "The Night Before Christmas..." Cake

Christmas at the Creek Sandwich Cookies

By: Laura Wyatt | 1st Place – Adult Cookies

Ingredients:

- ¾ cup all purpose flour
- 1 teaspoon baking soda and salt
- 1 teaspoon baking powder
- 1 cup and 3 tablespoons softened butter
- 1 ½ cups peanut butter
- 1 cup white sugar
- 1 cup brown sugar
- 1 cup confectioners' sugar
- 2 eggs
- 2 teaspoons vanilla
- 2 cups quick oats oatmeal
- 5 tablespoons sweetened condensed milk

Directions:

1. Cream together 1 cup butter, 1 cup peanut butter, white sugar, and vanilla. Add eggs. Beat well.
2. In another bowl combine flour, baking soda, baking powder, and salt. Add to creamed mixture. Stir.
3. Add oatmeal. Stir.
4. Drop mixture by teaspoons onto baking pan or cookie sheet, and press each mound down with a fork.
5. Bake at 350 degrees for 10 minutes.
6. Let cool.

Filling:

1. Cream together 3 tablespoons butter, confectioners' sugar, peanut butter, and condensed milk.
2. Spread filling on one cookie. Top with another cookie to make into a cookie sandwich.

Double Chocolate Cookies with a Peppermint Patty Surprise

By: Katie Kalina | 2nd Place – Adult Cookies

Ingredients:

- 1 ½ cups flour
- ½ cup unsweetened cocoa powder
- ½ cup granulated sugar
- ¼ cup light brown sugar
- 1 teaspoon salt
- ½ teaspoon baking soda
- 1 ½ sticks (6 oz.) unsalted butter, slightly softened
- 1 egg
- 24 miniature (about 1 ½ inch) peppermint patties, such as York, chilled
- 6 oz. white chocolate (not chips), chopped
- Peppermint candy canes or candies, crushed or finely chopped

Directions:

1. Using an electric mixer beat the flour, cocoa powder, both sugars, salt, and baking soda on low speed. Beat in the butter, then the egg. Turn out the dough onto a large piece of plastic wrap and flatten into a disk. Seal. Refrigerate until firm, about 1 hour.
2. Preheat the oven to 350 degrees. Line 2 large cookie sheets with parchment. Working with 1 tablespoon of dough at a time, use your fingers to evenly encase each peppermint patty with dough. Place on the prepared pans and smooth the dough with your fingers. Bake, switching the pans halfway through, until just firm to the touch, about 15 minutes. Remove the pans from the oven and let cool slightly. Transfer the cookies on the parchment to a rack to cool completely.
3. Meanwhile, in a double boiler or small, heatproof bowl set over a small saucepan of simmering water, melt half of the white chocolate, stirring until melted. Remove from the heat and stir in the remaining white chocolate until smooth. Using a large spoon, drizzle the white chocolate over the cookies. Sprinkle immediately with the crushed peppermint candies. Let set completely before serving or storing.

Santa's Secret Pocket Cake

By: Rosalba Zuniga | 1st Place – Adult Cakes

Ingredients:

- 1 box white cake mix
- 3 eggs
- 1/3 cup oil
- 1 1/3 cup water or milk

Directions:

1. Prepare cake mix as directed on the box.
2. Separate mix into 3 bowls.
3. Tint 1 bowl with red food coloring, 1 with green food coloring, and leave the other white.
4. Spoon each color in 2, 8 inch deep pans.
5. Bake for 30 minutes at 350 degrees. Let cool.
6. Ice the cake with buttercream icing.
7. Use fondant for belt and pocket.



Aggie Christmas Cake

By: Meghan Windham | 2nd Place – Adult Cakes

Ingredients:

Cake

- 1 box red velvet cake mix
- 4 eggs
- 1 cup water
- 1/3 cup oil
- 1 small box Jello chocolate instant pudding (3.4 oz.)
- Baker's Joy cooking spray
- 1 cupcake liner

Buttercream Icing

- 2 sticks Land-o-Lakes margarine, softened
- 1 cup Crisco shortening
- 4 teaspoons milk
- 1 teaspoon vanilla
- 1 bag powdered sugar (2 lbs.)

Decorations

- 2 Pirouette rods
- 2 marshmallows
- Edible pearls
- Green, maroon, and black icing coloring
- Edible gold spray
- Mini Hershey's chocolate bars

Directions:

1. Preheat oven to 350 degrees. Spray 10 inch round and 6 inch square baking pan with Bakers Joy. Mix all ingredients until well blended and lumps have been removed. Distribute batter evenly into each of the two pans, saving enough batter to make one cupcake. Bake two cakes and one cupcake, approximately 25-30 minutes for the larger cakes and 15-20 minutes for the cupcake, or until toothpick is clean when inserted.
2. Remove cakes from oven. Let cool completely. In the meantime, prepare buttercream icing. Let margarine sit at room temperature for an hour before starting preparation to avoid lumps in your icing, but do not melt in the microwave. Beat the margarine and shortening very well until smooth. Add the powdered sugar and the milk in small amounts alternating each. Add the vanilla flavoring and beat until very smooth.
3. Once the cakes have cooled, frost the bottom round cake base with white icing. Then place the square cake on top and frost with white icing. Center the cupcake on top of the iced, square cake and frost with maroon icing. Use the black icing to pipe a black belt where the cupcake and square cake meet.
4. Insert one marshmallow on the end of each Pirouette rod and use the edible gold spray to cover each marshmallow. Use maroon icing to cover the remainder of the Pirouette rod and insert rod with the covered marshmallow into the cupcake as Santa's feet. Pipe additional white frosting where the marshmallow and Pirouette rod meet.
5. On the square cake, place mini Hershey's chocolate bars on each side of the cake to replicate a brick pattern. Then, use black icing to pipe a small rim around the top of the chimney. Fill in the remainder on top of the square cake around Santa's belt with white frosting to replicate snow sitting on top of the chimney.
6. Use the green icing and edible pearls to create a string of lights around Santa's body and the remainder of the cake. Lastly, pipe "WHOOps!" in maroon icing on the side of the round cake base.

Christmas Deluxe at the Creek

Vanilla/Red Velvet Cake Pops Cake

By: Idania Romo-Diaz | 1st Place – Holiday Specialty (Sweet)

Ingredients:

- 1 box of cake mix (any flavor)
- Water, vegetable oil, and eggs called for on cake box mix
- 1 container (12 oz.) frosting (any flavor)
- 1 bag (14 oz.) candy melts (any flavor)
- 1 teaspoon shortening
- Craft sticks (flat wooden sticks with round ends)
- Assorted candy sprinkles
- Block of white plastic foam

Directions:

1. Line several cookie sheets with waxed paper. Make and bake cake mix as directed on box for 13x9 inch pan using water, oil, and eggs. Cool completely, about 1 hour.
2. With fingers, crumble cake into large bowl. Add frosting. Mix well with fingers until dough forms. Shape into quarter sized balls. Place on cookie sheets. Freeze about 15 minutes.
3. When ready to assemble, in small microwavable bowl, microwave candy melts uncovered as directed on bag. Stir in shortening until smooth and mixture runs off spoon.
4. Remove cake pop balls from freezer. Dip tip of each craft stick into melted candy, then halfway into 1 cake ball. Place on waxed paper-lined cookie sheet.
5. When all cake balls have sticks, gently swirl 1 cake ball in melted candy to coat well. Allow candy to drip back into bowl. Dip ball into candy sprinkles to decorate; place in plastic foam to allow candy to harden. Repeat with remaining cake balls and melted candy.



Christmas Package

Macadamia Nut-Lemon Raspberry Bars

By: Molly Blaisdell | 2nd Place – Holiday Specialty (Sweet)

Ingredients:

Crust

- 1 cup graham cracker crumbs
- ½ cup of macadamia nut flour
- 6 tablespoons salted butter, melted
- ¼ cup sugar
- Zest of 1 lemon

Filling

- 2 large egg yolks
- 1 14 oz. can fat free sweetened condensed milk
- ½ cup fresh lemon juice
- 1 teaspoon lemon zest
- 6 oz. fresh raspberries

Directions:

1. Preheat the oven to 350 degrees. Grease 8x8 inch baking dish with cooking spray.
2. In a medium bowl, combine the graham cracker crumbs, nut flour, melted butter, sugar, and lemon zest. Stir until graham cracker crumbs are moist. Press crumbs into the prepared pan, forming a one inch lip around pan. Bake for 10 minutes. Remove from oven and cool to room temperature.
3. Cool crust. Mix the egg yolks and condensed milk thoroughly. Add in the lemon juice and lemon zest. Stir until mixture thickens slightly. Carefully fold in the raspberries.
4. Pour the filling over the graham cracker crust. Bake for 15 minutes, or until just set.
5. Cool to room temperature. Decorate. Keep chilled. Cut into bars and serve.

Snowmen in Texas

By: Kenai Roy | 1st Place – Youth Cookies

Ingredients:

- Favorite sugar cookie recipe
- Marshmallows
- South of the Northern Border Margarita Icing recipe
- Decorators' icing

Directions:

1. Cook cookies as directed and let cool.
2. Pour icing over cooled cookies to form a puddle appearance.
3. Place one marshmallow in the puddle area.
4. Use decorator icing to create the melting snowman.

South of the Northern Border Margarita Icing:

1. Take 1 egg and whip with electric blender until peaks form.
2. Add 1 ½-2 cups of powdered sugar.
3. Add 1/8 teaspoon cream of tartar.
4. Add the zest of 1 lemon and juice of ½ lemon.
5. Add 3 tablespoons of margarita mix.
6. Whip on high until mixed. If too runny, add a little more sugar until consistency is gravy-like.



Gingerbread Cookie Cake

By: Marizza Delgado | 2nd Place – Youth Holiday Specialty

Ingredients:

Gingerbread

- 1 cup butter
- 1 cup sugar
- 2 eggs, beaten
- 2 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1 teaspoon cloves
- 1 cup molasses
- 1 teaspoon baking soda
- 1 cup boiling water

Cream Cheese Frosting

- 2, 8 oz. packages cream cheese
- ½ cup butter
- 2 cups powdered sugar
- 1 teaspoon vanilla

Gingerbread Cookies

- 1 package of butterscotch pudding mix (3.4 oz.)
- ¾ cup butter
- ¾ cup brown sugar
- 1 egg
- 2 cups flour
- 1 teaspoon baking soda
- 1 tablespoon ginger
- 1 ½ teaspoons cinnamon
- 1 teaspoon cloves
- ¼ cup molasses

Directions:

Gingerbread

1. Cream butter and sugar. Add eggs, beating until fluffy.
2. Add flour, cinnamon, cloves, ginger, and molasses. Mix well.
3. Dissolve baking soda in boiling water and add to above mixture.
4. Pour into a greased 9x13 pan and bake for 30 minutes at 350 degrees.

Cream Cheese Frosting

1. Mix cream cheese and butter.
2. Add powdered sugar and vanilla.
3. Mix well.

Gingerbread Cookies

1. Cream pudding mix with butter and sugar. Add eggs and blend well.
2. Combine flour, baking soda, ginger, cinnamon, and cloves. Blend into pudding mixture. Add molasses.
3. Chill dough for 1 hour.
4. Roll dough on a floured surface to about ¼ inch thickness and cut with a cookie cutter.
5. Bake for 10-12 minutes at 350 degrees.
6. Decorate as desired.

“The Night Before Christmas...” Cake

By: Amanda Parker | Grand Prize

Ingredients:

Lemon Cake

- ½ lb unsalted butter, room temperature
- 2 ½ cups granulated sugar, divided
- 5 large eggs
- 1 cup vegetable oil
- 1/3 cup grated lemon zest
- 3 cups flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon kosher salt
- 1 small box lemon instant pudding
- ¾ cup fresh lemon juice, divided
- ¾ cup buttermilk
- 1 teaspoon vanilla extract
- 2 teaspoons lemon emulsion

Buttercream

- 1 stick butter (unsalted)
- 1 stick butter (salted)
- 1 cup shortening
- 2 lb. bag of confectioners' sugar
- 3 teaspoons clear vanilla extract
- 1 teaspoon clear almond extract
- 1 teaspoon clear butter extract
- 5-6 tablespoons of French vanilla coffee creamer



Directions:

Lemon Cake

1. Preheat oven to 350 degrees.
2. Grease and flour 2, 8 inch round cake pans.
3. Cream butter and 2 cups granulated sugar into bowl with an electric mixer until light and fluffy, approximately 5 minutes.
4. With mixer on medium speed, add eggs (1 at a time), and lemon zest.
5. Sift together flour, baking powder, baking soda, instant pudding, and salt into a bowl.
6. In another bowl, combine ¼ cup lemon juice, buttermilk, vanilla, and oil.
7. Alternately add flour and buttermilk mixtures to batter.
8. Divide batter evenly between pans, smoothing the tops.
9. Bake 35-45 minutes until tester comes out clean.
10. When cakes are done, cool on a rack for at least 10 minutes.
11. Meanwhile, combine ½ cup granulated sugar and ½ cup lemon juice in small saucepan, cooking over low heat until sugar dissolves.
12. Remove cakes from pans and set on wire rack over jelly pan (best to set upside down on rack so that syrup is spooned onto the bottom of the cake as it will absorb better than spooning over the top).
13. Spoon lemon syrup over cakes.
14. Allow cakes to cool completely then decorate as desired with icing.

Buttercream

1. Cream butter, shortening, and extracts.
2. Add confectioners' sugar a little at a time.
3. Blend well, then add creamer.
4. For thinner consistency, add 1 tablespoon of creamer at a time, blend, and continue adding and blending until desired consistency.